

## Food Bytes April 2016

The art of labeling is a necessary practice in food service establishments. Labeling is defined as: attach a label to, assign to a category or make identifiable. Items to be labeled are cleaning products, food storage containers, disinfectants, personal items, toxic materials, common name-working containers, first aid supplies, sanitizing solutions, records for shell stock tag/parasite destruction, and cooked/prepared food. Labeling with the name of the food/substance and date it was cooked/prepared/opened/used allows the flow of the product to continue uninterrupted. Also, it aids in the prevention of contamination. Labeling may be accomplished by writing on the container, attaching a label or logging information in a conspicuous spot readily identified.

Food Code References: 3.202.17,18; 3-402.11,12; 3-501.17,18; 3-501.19; 7-101,102.11; 3-302.12; 8-103.12; 3-602.11,12